



SHRIMP SUPPLY CHAIN

Ensure traceability, food-safety, quality and sustainability

BUSINESS CHALLENGE

- The shrimp supply chain is made up of fragmented suppliers from many countries. This makes ensuring traceability & quality a complex process. Aquaculture is growing fast and is likely to face challenges regarding environment impact, diseases, as well as safe feed and larvea supplies. Today, NGOs and consumers demand greater sustainability for Shrimp products. In this context, retailers and restaurant chains, highly mindful of food safety, are looking for proof of sustainable sourcing. How can you demonstrate that your shrimp supply chain is secure?



Our Services

- Bureau Veritas offers a range of services all along the supply chain, as well as customized solutions to meet your needs:

Laboratory Analysis : chemical (bisulfites, medication & pesticide residue, etc.), Microbiological (salmonella, vibrio, listeria, etc.), organoleptic and metrological testing



Product & process inspection : at each stage of the supply chain, verification of traceability, cold chain, quantity, hygiene, freshness, grading & quality

Supplier audit : second-party audit based on regulations or client specifications



Aquaculture certification : based on recognized standards : EU **BIO** /organic regulation, **ASC** (Aquaculture Stewardship Council), **BAP** (Best Aquaculture Practices), **GlobalGAP**

Traceability Certification : based on existing standards such as GlobalG.A.P, ASC, BAP, Label rouge, BIO (EU) or other mechanisms for using ecolabel on final products visible by consumers (B2C) We also developed Origin, our Blockchain based traceability solution

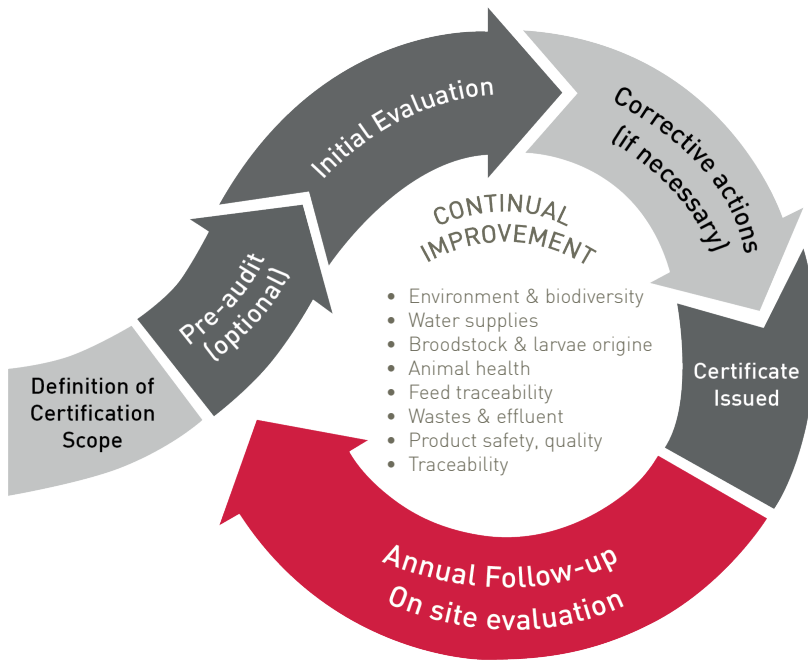


origin

Processing Certification : BRCGS, IFS, ISO22000, FSSC 22000, OHSAS18000, SA 8000, ISO 14000



Our Certification Process



- Adapted to selected certification standards (ASC, BAP, Global GAP, etc.)
 - Evaluation protocol compliant with accreditation requirements
 - Certification cycle : 3 years
- * for Certificate issuance, all major non conformities (if detected at initial audit) must be closed with effective corrective actions.

Case Study : ASC shrimp aquaculture farm in Vietnam

Thuan Phuoc Seafoods and Trading Corporation is one of the leading seafood producers and exporters in Vietnam Pursuing a strategy of sustainable development, the company has always focused on quality, safety and social accountability to meet clients' strict requirements. With the ASC Standards, we make our strong commitment known to our clients all over the world. The ASC standards not only help protect communities and the environment, but also contribute to ensuring the ongoing viability of the aquaculture industry. Presenting the ASC label on our products strengthens our position in existing markets and taps into new ones while enhancing market value through greater credibility among consumers. Bureau Veritas has supported us as a reliable partner for many years. With its extensive experience and knowledgeable experts, the company offers effective services to help us continuously maintain and improve our system.

WHY CHOOSE BUREAU VERITAS SERVICES?



Seafood Expertise

Bureau Veritas assists in every step of the seafood supply chain to ensure the highest standards are met along with Quality, Health & Safety, Environmental and Social Responsibility compliance. Major retailers have chosen Bureau Veritas for its seafood supply chain expertise and ship owners and food processing plants benefit from the complete selection of marine services.



Network

With a presence in over 30 countries worldwide, Bureau Veritas offers both international expertise and in-depth knowledge of local standards. Mark of global recognition - The Bureau Veritas mark is a widely recognized symbol of your organization's ongoing commitment to excellence, sustainability and reliability. In addition to responsible aquaculture recognition or certification, Bureau Veritas can help you to comply with a large range of standards including:

EU label (PDO, PGI, ISG) BRCGS
IFS ISO 22000 / FSSC 22000 ISO
14001 / SA 8000 Ethical audit
(SMETA) and ICS Responsible
sourcing recognition
Supplier audit, FRI and LS
inspection, lab testing, platform or
store's inspection and training by
Bureau Veritas Seafood experts.

FOR MORE INFORMATION :

🌐 <https://bureauveritas.com>

✉ foodservices@bureauveritas.com



**BUREAU
VERITAS**

Move Forward with Confidence